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Caramel, Apples, and Conference

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Myself

Logan, Utah

November 2018

Caramel, Apples, and Conference

Calendar Custom

Informant:

My name is Eliza Jorgensen. I am 22 years old and am a college student in my sophomore year up at Utah State University. I eventually want to go to Nursing School to become a Labor and Delivery Nurse. I am originally from Cache Valley, so I have grown up and lived here my whole life. I have been married just a little over two years to my husband, Tucker. I am a member of the Church of Jesus Christ of Latter-Day Saints.

Context:

When my husband and I were first married, I wanted to start our own traditions for everything. Holidays, Birthdays, weekends, everything. The first real opportunity in our marriage was the Semi-Annual General Conference held by the church of Jesus Christ of Latter-Day Saints, on the first weekend in October, in 2016. Some families stay in their pajamas and watch conference, some people always have a nice breakfast, but I wanted our tradition to be making caramel sauce and eating it with green apples. I originally thought of doing caramel sauce and green apples because it was fall and the leaves were changing and having homemade caramel sauce with green apples just sounded really yummy to me. I got the recipe from my mom who got it from her ward cookbook. The caramel sauce recipe makes a lot, so we always share it with whichever family we are with for that weekend. I originally was thinking that we would just have green apples with the caramel, but my husband Tucker wanted to add pretzels to the mix too. So, we added pretzel twists to the tradition. We have had five General Conferences since we have gotten married, and each time, I have made the caramel sauce and we have eaten it with green apples and mini pretzel twists.

Text:

Twice a year, I get to make caramel sauce for General Conference, and I absolutely love doing it! It makes me feel like I am contributing something fun to our small little family. Usually, the Friday before General Conference is when I have time to make the caramel sauce, so I don't physically make it on the Saturday of Conference. I always make sure I have the ingredients for the sauce at least a week in advance so that I don't forget anything (because I've done that multiple times trying to make other recipes). When I buy the supplies for the caramel, I usually

buy the green apples and mini pretzel twists as well to save a trip to the grocery store. Although, this last year, I had to make several trips because I forgot to buy the pretzels when I went shopping for the rest of the ingredients. The reason I only make caramel sauce twice a year is because it has so much butter and sugar! But that's what makes it so yummy! The recipe says to use a candy thermometer to make sure the caramel gets to a certain temperature, but I have never done that, and I don't think I ever will. It has turned out just fine every time I have made it, so I don't see a point in buying a candy thermometer. I know how hot it gets because it has splatter out and burned me a couple of times and that is plenty hot for me! After making it, I let it sit and cool for a long time because of how hot it gets. That's why I usually make it the Friday before, so that it has plenty of time to cool before we can eat it. I pour the caramel into a good plastic container right after it has finished boiling, otherwise it is too cool to get all the caramel out of the pot that I mixed it in. The next day, the caramel is a perfect temperature and consistency to enjoy for the weekend and for however long it lasts!

Caramel Apple Dip

½ c. butter

2 c. brown sugar

2 Tbsp water

15 ½ oz sweetened condensed milk (I use just a 14 oz can and it works fine)

1 c. light corn syrup

1 tsp vanilla

Melt butter. Stir in sugar and water. Bring to a boil over medium heat, and add corn syrup. Add milk slowly and stir constantly until mixture reaches 230°F (I have never used a candy thermometer making this recipes. I usually let the sauces boil a little bit while I stir so help solidify the mixture). Remove from heat and add vanilla.

Texture:

This is a tradition that is low key. It simply adds to the fun weekend of spending time with my husband and with each of our families. There aren't very many specifics to this tradition either, only that it's the same recipe of the caramel sauce each time it is made. The color of apple doesn't matter, but I think that green apples taste the best with the caramel. The brand the pretzels are doesn't matter either, but we have never gotten a different type of pretzel, like rods or even big twists. They have always been mini twist pretzels. Because the recipe makes a lot of caramel sauce, people can eat however much they want. As long as there are apples or pretzels to be dipped into it, they can keep eating.

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English 2210

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